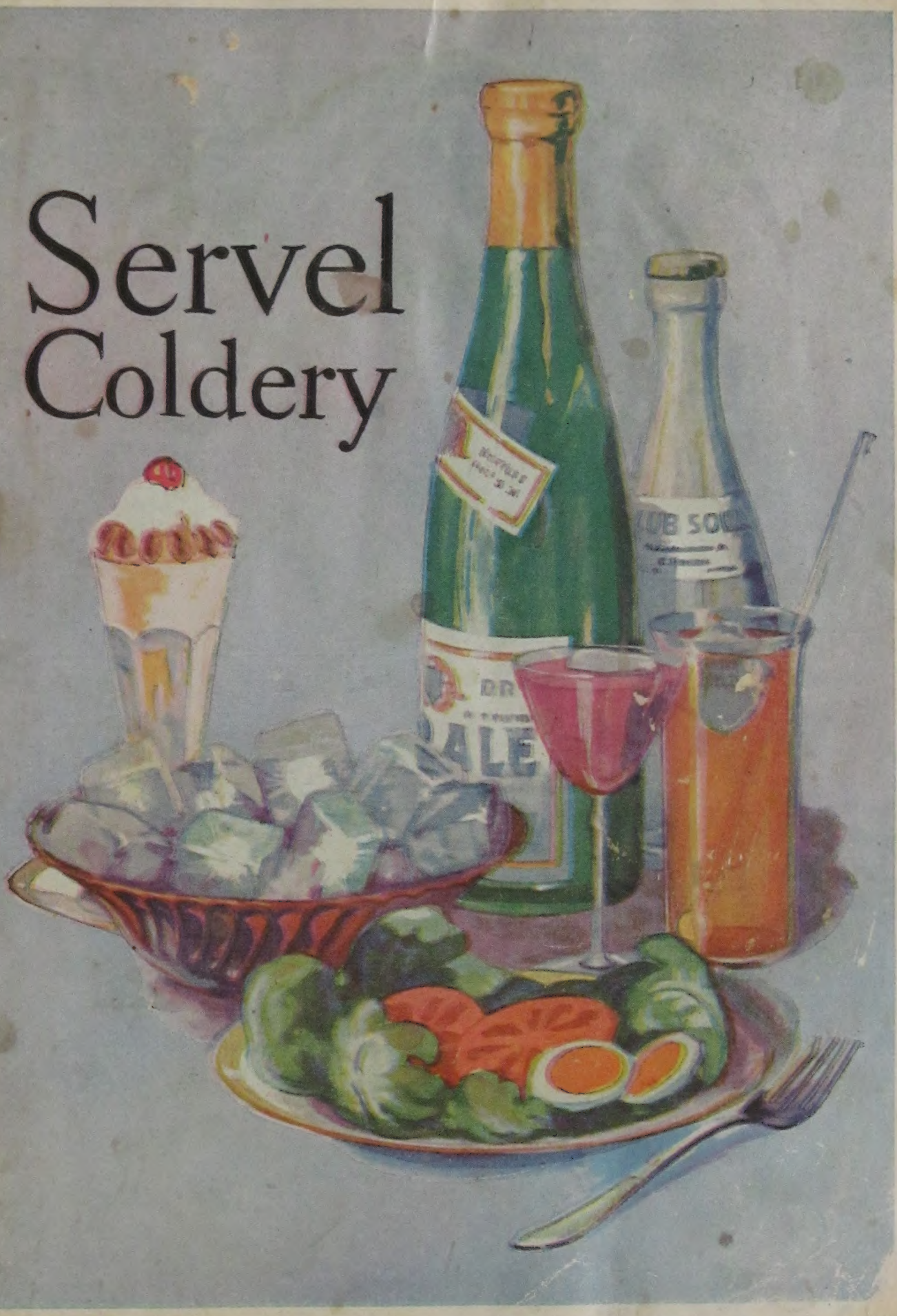
Servel Coldery



"Yes, this is what makes it possible"

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This book is the result of experiments by three authorities who are enthusiastic about their Servels. All the recipes, ideas and methods have come out of their personal experiences. To Good Housekeeping Institute; Caroline B. King, of "Ladies' Home Journal" and "Country Gentleman"; Sarah Field Splint and her staff, we extend grateful acknowledgment. Collaborating was Mrs. K. M. Earle, of The Servel Corporation.

SERVEL COLDERY

I HAD never realized the wonderful possibilities of electrical refrigeration until my Servel was installed. I was attracted, first, to this method of food preservation because of its convenience, its cleanliness and the joy of eliminating the iceman's visits.

After my Servel was in place, however, I began to discover how it revolutionized my housekeeping. I learned, among other things, that I could put the question of the safety of my food supply out of my mind; that, for instance, I could leave the food compartments completely stocked while I went away for week-ends or even for a long visit.

But it was only when I initiated the Servel into my daily work that I learned all the marvels of electrical refrigeration.

First, I learned the great difference between merely

keeping meats, milk, fruits, eggs and other perishables cold enough to be palatable, and chilling them to the point where they are germ-proof, decay-proof and safe. I knew that bacteria thrive in moist, warm air and that cold air checks and destroys them; but I did not know that moist cold air, in the ordinary ice-cooled refrigerator, is seldom cold enough to make it danger-proof.

It is difficult in very hot weather, or when the door of the ice-cooled refrigerator is opened frequently, to obtain a temperature lower than 54 degrees Fahrenheit. This temperature is ruinous, in a very short time, to milk, meat, fruit and other delicate products.

The temperature of my Servel is always well below 50 degrees Fahrenheit; moreover, the air is always dry because it is electrically chilled. These two things make it possible for me to keep food products longer, safer and better.

This has changed my marketing methods. Once I purchased perishable foods every day. Now I rarely go to market oftener than twice a week; and because I buy in larger quantities I purchase more cheaply.

Menu-making and food preparation, too, have taken on a new aspect. There is almost no limit to the delicious desserts, salads, hors d'oeuvres, jellied dishes and other tempting foods I can make—often at very slight expense—with the efficient aid of Servel. And the fact that these delicacies can be kept for twelve, twenty-four or even forty-eight hours, ready to serve at a

moment's notice, has simplified my entertaining. Week-end visitors, unexpected guests, extras for family meals, evening callers, no longer appal me, for, in addition to these delicacies, I always keep a steak or half a dozen chops or some made dish ready and waiting in the cold, dry, odorless interior of my refrigerator.

Another feature about my Servel which I appreciate, is the perfect way it takes care of left-overs and food remnants. Even after several days' sojourn in the electric refrigerator, these are in perfect condition. I combine them into a salad, ragout or dessert and have an especially nice dish at almost no expense.

I now make foundation salad-dressings only once each week and put them away in the Servel until I need them; then I bring them out, delightfully cold and piquant, and vary them to suit the occasion. In this way I can add a salad to my menu at a moment's notice. I now strain left-over soups, thicken them with gelatine and serve them again in jellied form as a first course; or I cut them into cubes and use them to garnish a platter of cold cuts.

These delightful dishes which I have added to my repertoire, are a constant source of satisfaction and joy to my family.

—Caroline B. King.

Note—*The freezing and chilling time for these recipes will vary according to the total number of trays being frozen at any one time. It will also vary according to outside temperature. A little experience will tell you how to gage time with your Servel.*

CANTALOUPE SUPRÊME
Delicious as the first course for dinner or luncheon

APPETIZERS

THERE are times when even the keenest appetites lag. Then the hearty, nourishing foods have no appeal and we long for something different—a bit of highly seasoned food, such as caviar or anchovy, some ice-cold fruit or spicy, jellied bouillon. Piquant foods like these, attractively served, and coming first on the menu, will aid digestion and stimulate appetite.

CANTALOUPE SUPRÊME

1 small, well flavored cantaloupe
1 small bottle Maraschino cherries
1 tablespoon lemon juice
1 tablespoon powdered sugar

CHILL melon well. Remove pulp and cut into cubes. Halve cherries and add to cantaloupe pulp with lemon juice, powdered sugar and a little juice from the cherries. Turn into freezing pan and freeze to a mush. Serve in cocktail glasses on heart leaves of lettuce, garnished with fresh berries or cherries. This recipe makes 4 or 5 servings.

RASPBERRY MINT

½ cup granulated sugar
1 pint raspberries
¼ cup water 1 orange
12 fresh mint leaves
1 tablespoon lemon juice

SPRINKLE sugar over raspberries and let stand for one hour. Press through a sieve, add water and bring to boiling-point. Squeeze juice from orange and cut several long, thin strips of the rind. Add juice, rind, mint leaves, slightly crushed, and lemon juice. Cool, strain and pour into freezing pans. Freeze to a mush. Serve in tiny sherbet glasses with a sprig of fresh mint in each. This recipe makes 4 or 5 servings.

GRAPEFRUIT CARDINAL

1 grapefruit
1 cup strawberry juice, fresh or canned
3 tablespoons powdered sugar

PEEL grapefruit and separate into sections, discarding all membrane. Cut sections into halves, strain strawberry juice over them and add sugar. Place in freezing pans and leave until partially frozen. Serve in small cocktail glasses, garnished with a small ripe olive. This recipe makes 4 or 5 servings.

SPANISH APPETIZER

1 tablespoon gelatine
2 tablespoons cold water
1 small can tomatoes
1 tablespoon sugar
½ teaspoon salt
⅛ teaspoon white pepper
1 tablespoon chopped parsley
Small piece bay leaf
1 small onion, chopped
1 teaspoon Worcestershire sauce
1 tablespoon Tarragon vinegar

SOAK gelatine in cold water five minutes. Cook remaining ingredients together 15 minutes. Strain and while hot add gelatine. Chill, in large or individual molds, in food compartment until firm. Serve on lettuce leaves and garnish with a stuffed Spanish olive. This recipe makes 4 or 5 servings.

FROZEN CHICKEN BOUILLON

1 tablespoon gelatine
¼ cup cold water
Green peppers
1 pint can chicken bouillon

SOAK gelatine in cold water five minutes. Halve peppers crosswise, remove seeds and veins. Chill. Add ½ cup water to bouillon, heat and strain. Add gelatine, cool mixture. Pour into freezing pans. When firm and icy cold, cut into one-half inch cubes and serve in

ICE CUBES
May be served plain, flavored or colored

the chilled pepper cups. Garnish with parsley. Makes 4 servings.

MUSHROOM BROTH

2 tablespoons gelatine
1 cup cold water
½ pound mushrooms
5 cups chicken stock
1 onion, sliced
1 stalk celery ½ teaspoon salt
⅛ teaspoon pepper 3 cloves

SOAK gelatine in cold water 5 minutes. Peel, wash and slice mushrooms. Put mushrooms, stock, onion, celery, salt, pepper and cloves into sauce pan. Bring to boiling-point; boil slowly 15 minutes. Add gelatine and strain. Cool, pour into freezing pans, until firm. Cut into ½ inch cubes, serve in bouillon cups. Top with whipped cream. Makes 6 servings.

Entrées

WHENEVER you prepare the main dish of your luncheon or dinner early in the day, you will be free from duty in the kitchen until shortly before you serve the meal. A cold entrée will be a boon for this purpose. It is hearty enough to be the principal dish of any luncheon or dinner or supper. It will be especially appealing, too, both to you and your family, in hot weather. And when you have guests, you will welcome, even more cordially, these ready-in-advance meals.

CHICKEN AND HAM MOUSSE

1½ tablespoons gelatine
¼ cup cold water
2 tablespoons butter
2 tablespoons flour
1 cup milk ½ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
½ teaspoon onion juice
1 cup chicken, finely chopped
1 cup ham, finely chopped
1 cup whipped cream
1 pimiento

SOAK gelatine in cold water 5 minutes. Melt butter, add flour and mix well. Add milk gradually and bring to boiling-point, stirring constantly. Add salt, pepper, paprika, onion juice and gelatine. Fold in chicken and ham. Cool. When mixture begins to thicken, fold in whipped cream. Cut pimiento into fancy shapes and arrange in a design in the bottom of a wet mold. Turn in the mousse mixture and place in the coldest section of the refrigerator to become thoroughly chilled. Serve on crisp heart leaves of lettuce. Sweetbreads, veal, lobster, salmon, or almost any leftover meat or fish may be prepared in this way. This recipe makes 6 or 7 servings.

COLD PLATTER OF MEAT AND EGGS

Cold boiled tongue
Cold boiled or baked ham
Sliced cold chicken
Sliced Swiss cheese
Halved stuffed or deviled eggs
Olives, pickles, parsley,
or watercress

ARRANGE the cold sliced meat and cheese in the center of a large platter or chop plate. Put small heart leaves of lettuce around the edge of the plate and place the stuffed or deviled eggs on the lettuce leaves. Garnish with olives, pickles, and sprigs of parsley or watercress. Such a platter may be arranged several hours before it is required. It should be covered with waxed paper or a damp cloth and placed in the refrigerator until serving-time.

COLD FISH PLATTER

1 can salmon	1 can tuna fish
1 can shrimp	1 can sardines
Stuffed tomatoes	Lettuce

REMOVE fish from the cans and drain each thoroughly. Separate skin and bones from salmon, keeping it in as large pieces as possible. Marinate salmon, tuna and shrimp separately in French dressing and place in refrigerator to chill. Chill sardines also. Arrange crisp lettuce leaves on large salad plate or

CHICKEN AND HAM MOUSSE
A Sunday night supper dish prepared the day before

meat platter and place fish in mounds in the center. Border the platter with small tomatoes stuffed with chopped celery and mayonnaise dressing. Place in refrigerator until ready to serve. This recipe makes 6 or 8 servings.

TIMBALES OF LOBSTER AND CUCUMBER

1 tablespoon gelatine
3 tablespoons cold water
1 cup boiling water
1 teaspoon Tarragon vinegar
2 tablespoons lemon juice
½ teaspoon salt
¼ teaspoon white pepper
¼ teaspoon paprika
2 cups boiled lobster meat
1 cup chopped cucumber

Soak gelatine in cold water 5 minutes. Dissolve in boiling water. Add vinegar, lemon juice, salt, pepper and paprika. Cool. Flake lobster meat fine and add to chopped cucumber. Stir into gelatine mixture, with more lemon juice if desired. Pour into individual molds and place in coldest section of refrigerator to become thoroughly chilled. Turn out on crisp lettuce and garnish with strips of pimiento. This recipe makes 6 servings.

TUNA MOLD

2 cups tuna fish, flaked
1 tablespoon pimiento, chopped
3 green olives, chopped
1 cucumber pickle, chopped
1 tablespoon lemon juice
½ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
¾ cup heavy mayonnaise

Mix tuna fish, pimiento, olives and pickle together. Add lemon juice, salt, pepper and paprika. Fold in mayonnaise and pack in a fancy mold or in individual molds. Place in coldest section of refrigerator until ready to serve—at least 2 hours chilling time should be allowed. Serve on crisp leaves of lettuce or Romaine with extra mayonnaise dressing. This recipe makes 6 servings.

Note—*The freezing and chilling time for these recipes will vary according to the total number of trays being frozen at any one time. It will also vary according to outside temperature. A little experience will tell you how to gage time with your Servel.*

JELLIED TOMATO SALAD
As cool and refreshing as it looks

SALADS

THERE is nothing more important to the serving of a faultless salad than having the ingredients thoroughly cold. Crisp salad greens and a well-chilled dressing, which you can keep always on hand, make a delicious and wholesome plain salad. Even more tempting are the molded or jellied salads. These can be made the day before. With Servel you will be able, without the least trouble, to follow the good-health rule of "a salad a day."

ROSE DRESSING

1 cup heavy cream
2 tablespoons powdered sugar
1 teaspoon orange juice
1 teaspoon lemon juice
Syrup from Maraschino cherries

WHIP cream until stiff; add sugar, folding it in lightly and the fruit juices very gradually. Fold in enough Maraschino syrup to make the dressing a delicate pink. Put by spoonfuls into the freezing

trays, and leave until ready to serve; then put a portion on each serving of any delicate fruit salad.

FROZEN ROQUEFORT DRESSING

¼ pound Roquefort cheese
1 tablespoon vinegar
1 cup heavy cream
Salt, pepper and paprika

MASH cheese to a paste with vinegar. Whip cream; add salt, pepper, paprika to taste. Fold in the cheese paste gradually. Freeze as directed for Rose Dressing. Serve with tomato or asparagus salad.

TROPICAL DRESSING

1 cup heavy cream
1 teaspoon lemon juice
¼ teaspoon salt
⅛ teaspoon paprika
1 tablespoon powdered sugar
2 tablespoons currant jelly

WHIP cream until stiff, add lemon juice, salt, paprika and sugar. Fold in the currant jelly slightly softened over hot water and beaten until smooth. Freeze as directed for Rose Dressing.

FROZEN CREAM DRESSING

1 egg 1 egg yolk
¼ cup powdered sugar
2 tablespoons melted butter
2 tablespoons lemon juice
½ teaspoon salt
⅛ teaspoon paprika
1 cup stiffly beaten cream

BEAT the egg and egg yolk to a light froth. Add sugar, butter and lemon juice. Add salt and paprika and cook over hot water until thick and smooth. Remove from fire, cool and fold in whipped cream. Turn into freezing trays and freeze to a mush. Serve with fruit salad.

PECAN SALAD

1 tablespoon gelatine
2 tablespoons cold water
4 tablespoons sugar
1 cup boiling water
¾ cup grapefruit juice
Stuffed olives
½ cup chopped celery
¼ cup chopped pecan meats
Mayonnaise Whole pecans

SOAK gelatine in cold water 5 minutes and dissolve it with the sugar in the boiling water. Add grapefruit juice. Pour into a shallow mold to half fill it. Place on top a layer of sliced stuffed olives. Let stand in refrigerator until firm. Over this pour more of the jelly mixture and sprinkle with chopped celery and nuts. Return to refrigerator until firm and thoroughly chilled. Turn out on crisp lettuce. Garnish with mayonnaise and pecan halves. This recipe makes 6 servings. For a

larger salad double the quantities and mold in loaf pan.

JELLIED VEGETABLE SALAD

1 tablespoon gelatine
¼ cup cold water
1 cup boiling water
¼ cup sugar ¼ cup vinegar
2 tablespoons lemon juice
1 teaspoon salt
1 cup chopped celery
1½ pimientos, cut into small pieces
1 cup shredded cabbage

Soak gelatine in cold water 5 minutes. Add boiling water, sugar, vinegar, lemon juice and salt. Strain and chill. When the mixture begins to stiffen add celery, pimiento, and cabbage, turn into molds or freezing trays and put into the freezing compartment. Chill thoroughly, but do not allow to freeze. Serve with mayonnaise dressing. Any left-over vegetables can be combined in this recipe. This recipe makes 5 or 6 servings.

Jellied Vegetable Salad
A popular year-round salad

JELLIED TOMATO SALAD

2 tablespoons gelatine
½ cup cold water
1 pint boiling water
⅓ cup sugar ½ teaspoon salt
½ cup vinegar
1 cup tomato soup
¾ cup mayonnaise

Soak gelatine in cold water 5 minutes, then dissolve in boiling water. Add sugar, salt, vinegar and soup. Pour into freezing pans or into cold, wet molds and put into freezing compartment. Allow to remain until cold, but do not freeze. If it begins to freeze before time to serve, remove from freezing compartment and place in food compartment under the cold air duct. Serve on lettuce with mayonnaise. Makes 6 servings.

CUCUMBER AND PINEAPPLE JELLY SALAD

2 tablespoons gelatine
¼ cup cold water
1 cup boiling water
¼ cup sugar ½ teaspoon salt
½ cup vinegar Juice ½ lemon
1 cup diced cucumber
1 cup canned shredded pineapple
½ cup mayonnaise
¼ cup cream, whipped

Soak gelatine in cold water 5 minutes. Then dissolve in boiling water. Add sugar, salt, vinegar and lemon juice. When the mixture has begun to stiffen stir in the cucumber and pineapple. Pour into freezing pans or into wet, individual molds and put into freezing compartment. Allow to remain until cold but do not freeze. If it begins to freeze before time to serve, remove from freezing compartment and place in food compartment. Serve with mayonnaise and whipped cream folded together, and garnish with strips of pimiento, radishes or olives, as desired. Makes 6 servings.

FROZEN FRUIT IN MAYONNAISE

1 tablespoon gelatine
¼ cup cold water
1 cup mayonnaise
2 cups whipped cream
2½ cups mixed fresh and candied fruits, as Maraschino cherries, candied pineapple, oranges, sliced peaches, stoned cherries

Soak gelatine in cold water 5 minutes and dissolve over boiling water. Add to mayonnaise. Fold the mayonnaise and fruit into the stiffly beaten cream. Pour into a mold rinsed in cold water, or into the freezing pans, and let stand in freezing compartment until firm. Garnish with lettuce hearts and parsley. Makes 8 servings.

APRICOT MOUSSE
Delicate, yet nutritious, and good for the children

DESSERTS

IN these days of time- and labor-saving methods, home-makers are constantly discovering short-cuts in the preparation of their daily food. Yet there remains, always, the eternal question, "What shall we have for dessert?"

Servel can make so many desserts—with only a little of your own time and labor given to the work—that this dessert question resolves itself into, "WHICH shall we have?" The variety is endless—gelatine puddings, Bavarian creams, ice creams, mousses and parfaits. Try some of them!

VANILLA ICE CREAM

1 teaspoon gelatine
2 tablespoons cold water
2 cups scalded milk
1 cup sugar
2 tablespoons flour

Yolks of 2 eggs
1½ pints heavy cream
1 tablespoon vanilla
⅛ teaspoon salt

SOAK gelatine in cold water 5 minutes. Scald milk in double-boiler and add the sugar and flour which have been thoroughly mixed. Cook for 15 or 20 minutes. Pour over the beaten egg yolks, return to the fire and cook for 2 minutes or until the mixture coats the spoon. Add gelatine and allow custard to cool. Whip cream until stiff and fold into mixture. Add vanilla and salt. Pour into freezing-tray and freeze, stirring every 30 minutes until the mixture will hold its shape. Serve in sherbet glasses. This recipe makes 8 or 9 servings.

CHOCOLATE ICE CREAM

MELT three squares (three ounces) of chocolate, add one-fourth cup hot water slowly and stir until smooth. Add to the Vanilla Ice Cream mixture with the sugar and flour.

CARAMEL-NUT ICE CREAM

OMIT the sugar from the Vanilla Ice Cream and add the following mixture: Caramelize one cup of sugar by putting it into a saucepan over the fire and stirring constantly until it has melted and is the color of maple syrup. Add slowly one-fourth cup hot water and cook until all the sugar is dissolved. Add this while hot to the scalded milk. If syrup hardens after being poured into the hot milk, it should dissolve while custard is cooking. If not, strain the custard before folding in the whipped cream. Chill, add the stiffly beaten cream, and one cup of chopped pecans or walnuts.

CRUSHED FRUIT ICE CREAM

ANY crushed fruit may be added. If the fruit is juicy as in the case of strawberries and crushed pineapple, drain well and increase the gelatine from ¼ to ½ teaspoon more than is given in the recipe for Vanilla Ice Cream. If the fruit lacks acid, as in the case of canned peaches or canned pineapple, add 1 to 2 teaspoons of lemon juice. Add from 1 to 2 cups of crushed fruit depending on individual taste.

COFFEE ICE CREAM

ADD two tablespoons of finely ground coffee to the milk. Scald and strain through several thicknesses of cheesecloth, then proceed as with Vanilla Ice Cream.

GOLDEN PARFAIT

½ teaspoon gelatine
1 tablespoon cold water
1 cup sugar ½ cup water
6 egg yolks 1 pint cream
1 tablespoon vanilla

SOAK gelatine in cold water 5 minutes. Boil sugar and water to 238° F. Pour slowly on beaten egg yolks. Cook in double boiler until the mixture thickens. Add the gelatine and stir until cool. Fold in the stiffly beaten cream. Add vanilla and pour into freezing-pans. Freeze without stirring until mixture holds shape. Serve in parfait glasses. Makes 8 servings.

CARAMEL PARFAIT

CARAMELIZE ½ cup sugar, add slowly ½ cup water and stir until dissolved. Add the other ½ cup of sugar and cook to 238° F. Proceed as with Golden Parfait.

BISCUIT TORTONI

WHEN Golden Parfait is ready to freeze, add ¾ cup finely chopped blanched almonds and ¾ cup finely crumbled macaroons. Freeze in paper cups.

MAPLE PARFAIT

SUBSTITUTE 1 cup hot maple syrup for the sugar and water. Boil to 238° F. and proceed as with Golden Parfait.

WHITE PARFAIT

½ teaspoon gelatine
1 tablespoon cold water
1 cup sugar ½ cup water
Whites of 3 eggs 1 pint cream
1 tablespoon vanilla

SOAK gelatine in cold water 5 minutes. Boil sugar and water to 238° F. Pour slowly on the stiffly beaten egg whites. Add gelatine and beat until cool. Fold in stiffly beaten cream. Add vanilla. Pour into freezing pans and freeze, without stirring, until mixture will hold its shape. Serve in parfait or sherbet glasses. This recipe makes 7 or 8 servings.

MACAROON PARFAIT

ADD 1 cup powdered macaroons to White Parfait mixture.

PISTACHIO PARFAIT

ADD ½ teaspoon vanilla and 1 teaspoon almond extract instead of 1 tablespoon vanilla. Color light green with vegetable coloring.

PRUNE CREAM

1 cup cooked prunes, stoned
Juice of 1 lemon 1 cup sugar
2 cups heavy cream

PRESS prunes through a coarse sieve. Add the lemon juice and sugar and chill. Whip cream until stiff and fold into the prune mixture. Put into freezing-pan and

VANILLA ICE CREAM
Attractively served in meringue shells

freeze to a mush without stirring. Serve in sherbet glasses. Top with whipped cream if desired. This recipe makes 5 or 6 servings.

APRICOT MOUSSE

1 teaspoon gelatine
2 tablespoons cold water
1 banana 1 pint canned apricots
¾ cup orange marmalade
Powdered sugar
1 cup heavy cream

SOAK gelatine in cold water 5 minutes and dissolve over boiling water. Rub the banana and apricots through a coarse sieve. Add apricot juice, marmalade and gelatine. This mixture should be very sweet. If not, add powdered sugar to taste. Fold into stiffly beaten cream. Pour into freezing-pans and freeze without stirring. Serve in sherbet glasses garnished with whipped cream and pieces of apricot. This recipe makes 6 or 7 servings.

Ice Box Cake
Almost as great a favorite as ice cream

NEW ORLEANS DELIGHT

1 cup milk ½ cup sugar
1 teaspoon cornstarch
2 cups heavy cream
1 dozen macaroons
1 teaspoon vanilla

Scald milk in double boiler. Mix sugar and cornstarch thoroughly and add to the hot milk. Stir until it comes to boiling point and cook for 20 or 25 minutes. Remove from the fire and cool. Fold the cooled mixture into the stiffly beaten cream. Stir in the macaroons which have been crumbled, and add vanilla. Pour into the freezing-tray and freeze without stirring. This recipe makes 6 or 7 servings.

PINEAPPLE MOUSSE

2 teaspoons gelatine
2 tablespoons cold water
2 cups canned crushed pineapple and juice
¾ cup sugar
2 tablespoons lemon juice
2 cups cream

Soak gelatine in cold water 5 minutes. Heat pineapple and juice to boiling and add sugar, lemon juice and gelatine. Cool. When the mixture begins to stiffen, fold into the stiffly beaten cream. Pour into freezing-pans and freeze without stirring. This recipe makes 7 or 8 servings.

STRAWBERRY MOUSSE

½ tablespoon gelatine
2 tablespoons cold water
1 cup mashed strawberries
2 tablespoons lemon juice
1 cup sugar
2 cups heavy cream

Soak gelatine in cold water 5 minutes and dissolve over boiling water. Mash strawberries and put through a potato ricer or coarse sieve. Add gelatine, lemon juice and sugar to the crushed strawberries. Chill. When the mixture is thoroughly chilled and is beginning to stiffen, fold into the stiffly beaten cream. Pour into freezing pans and freeze without stirring. This recipe makes 7 or 8 servings.

ORANGE ICE BOX CAKE

2 cups water 1 cup sugar
2 tablespoons gelatine
2 tablespoons lemon juice
1 cup orange juice
Pulp of 1 orange, shredded
2 cups cream
½ pound marshmallows
24 lady fingers
1 cup chopped nuts

Boil water and sugar 20 minutes. Soak gelatine in cold water to cover 5 minutes, add to boiling syrup; add lemon juice and strain. Add orange juice and pulp and chill in food compartment. Beat until light. Add whipped cream mixed with cut up marshmallows. Beat thoroughly. Line cake pan with oiled paper, separate lady fingers and place around edge. Crumble remaining lady fingers. Put crumbs, nuts and cream mixture in pan in alternate layers. Chill in food compartment until firm. Serve with whipped cream. 8 servings.

Note—*The freezing and chilling time for these recipes will vary according to the total number of trays being frozen at any one time.*

Spice Cup
Cool and refreshing for your summer parties

Iced Drinks

Whether it is a party on the porch in summer time or a winter evening's dancing party, one thing is certain—it is not complete without a cooling drink. And whether you have come in from a game of tennis, played in the broiling sun, or from a morning's marketing trip, there is nothing more refreshing and restful than a cold drink. The children, too, will like one made from the fresh fruit juices which are so good for them.

Servel makes it easy to have a variety of these delicious beverages. And crystal-clear cubes of ice, tinkling in tall glasses of fruitade, make these cold drinks still more refresh-

ing. In the "Discoveries," on page 29, you will find several new ways to freeze Servel cubes so as to add interest and surprise to your everyday drinks.

SPICE CUPS

2½ cups orange juice
1 cup pineapple juice
2 cups water ½ cup sugar
Grated rind of 1 lemon
1 tablespoon strained honey
6 whole cloves
½ teaspoon grated nutmeg
½ teaspoon cinnamon
¼ teaspoon allspice
3 pints ginger ale

COMBINE orange juice, pineapple juice, water and sugar. Add grated rind of lemon, honey, cloves, nutmeg, cinnamon and allspice. Mix and let stand for 3 hours. Strain through cheesecloth and add the ginger ale. Stir briskly and serve in glasses containing ice cubes.

MINT GRAPE JUICE

1 cup fresh mint leaves
1 pint boiling water
1 pint grape juice
Sugar syrup Sprigs mint

PICK the mint leaves from the stems. Bruise the leaves slightly and pour the boiling water over them. Cool, strain and add grape juice with enough sugar syrup to sweeten. Pour into glasses containing cracked ice cubes and top with a tiny sprig of mint.

NOTE—Sugar syrup for iced drinks is made by boiling 2 parts sugar and 1 part water together 5 minutes.

ANGEL TIP

Crushed ice cubes
Sweet grape juice
Sweetened whipped cream
Mint

POUR grape juice over crushed ice cubes in tall glasses. Top with whipped cream and a sprig of mint.

AMBROSIA

Juice of 3 oranges
Juice of 1 grapefruit
Juice of 1 lemon
¼ cup pineapple juice
5 Maraschino cherries, chopped
1 slice pineapple, chopped
½ cup shredded cocoanut
1 cup sugar 3 cups water

COMBINE the orange, grapefruit, lemon and pineapple juices. Add the Maraschino cherries, pineapple and cocoanut. Dissolve the sugar in the water and add to the fruit juices. Chill and serve in glasses containing ice cubes.

When Guests Come

Your cordial invitation "Do stay to dinner" will ring true, when Servel has tucked away on its generous shelves delicacies which will turn your simplest meal into a "company" spread. You know you can easily make a last-minute salad with the lettuce and French dressing always on hand, and the frozen grapefruit in your Servel tray. You remember that you bought an extra supply of green vegetables that morning—enough for two or three days because they keep fresh in the ice-cold food-compartment—so you can add an extra vegetable to your menu.

When you go into the kitchen just before dinner and realize that there is no cake, a happy thought comes to you—the roll of cookie-dough in the refrigerator! It takes only five minutes to slice off enough cookies and put them into the oven to bake while the steak is broiling.

There are many other surprises one may keep stored away on Servel's "emergency shelf." Perhaps you are keeping some rich, flaky pastry all wrapped in wax paper; you need only to roll this out into pie or tart shells and bake. You can fill the pies with the prepared pumpkin or apple-sauce filling, so convenient to keep on hand; or the tarts can be filled with fresh fruit or jelly. Another very convenient thing to keep in Servel is boiled cake-frosting. Some cooked frostings, if made with a little corn syrup, will keep indefinitely in a covered jar without becoming hard. At a few minutes' notice you can "dress up" a baker's cake; or, if you have an extra half hour, mix up, for dessert, some delicious chocolate cup-cakes and serve hot, topped with the frosting.

When you invite friends for the week-end you want, of course, to plan the kind of meals that can be prepared in advance. Not all cold food by any means, unless it is very hot weather. But with a Servel you can make up many dishes that will keep in perfect condition in it and need only be

A tempting Cold Meat Platter, Pecan Salad *and rich, crisp cookies ready for the week-end guests*

heated in the oven at the last minute, or be fried or broiled, as the case may be. Casserole dishes of cooked chicken, veal or lamb; baked corn, cauliflower au gratin, and mashed potato soufflé can be made ahead of time and be ready, except for a half-hour's heating, to be served. All this you can do before your guests arrive so that you will be free to enjoy them and they, you.

The menus on the following page are practical and delicious for a three-day week-end. It will take only a very short time before each meal to make them ready for serving because you will have done most of the preparation the day before.

For Friday

LUNCHEON

Cream of Mushroom Soup
*Tuna-Fish Mold with
*Frozen Cream Dressing
Parker House Rolls (reheated)
Chilled Fresh Berries with Cream
Frosted Cup Cakes Iced Tea

DINNER

*Grapefruit Cardinal
Planked Steak or Fish
with Vegetables
(Vegetables all cooked in advance)
*Jellied Tomato Salad
*Vanilla Ice Cream with
Chocolate Sauce

For Saturday

BREAKFAST

Orange Juice
Puffed Rice with Cream
Crisp bacon Coffee
Popovers Marmalade

LUNCHEON

(A picnic or motor luncheon)
Cold broiled Chicken
Potato-and-Celery Salad
(Packed in glass jar)
Buttered Rolls
Pimiento-and-Cheese Sandwiches
Fresh Fruit
(Very cold when packed)
Doughnuts
Milk or Coffee in Thermos Bottle

SUPPER

(A rather late supper after a day
out-of-doors)
*Jellied Bouillon
*Cold Platter of Meat and Eggs
Scalloped Potatoes
Hot Biscuit Preserves
Iced Coffee or Tea

For Sunday

BREAKFAST

(A late, leisurely meal)
*Cantaloupe Supreme
Calves' Liver and Bacon
or Sausages
Waffles and Honey Coffee

DINNER

*Raspberry Mint
Olives Celery
Leg of Lamb, Duck or Baked Ham
Glace Sweet Potatoes
Baked Corn
*Cucumber-and-Pineapple-Jelly
Salad
*Biscuit Tortoni
Salted Nuts Mints Coffee

SUPPER

(Light supper before guests leave)
Cold Meat Sandwiches
*Frozen Fruit-Mayonnaise
Salad
*Maple Parfait Cookies
Iced Tea

Recipe in front of book.

PUT YOUR SERVEL TO WORK EVERY DAY

HOMEMAKERS are constantly looking for ways and means to shorten or lighten household tasks. The days are not long enough for the busy mother of young children or for the young housewife to whom the daily duties are still new—and perhaps a bit tedious. When night comes she wonders where her time has gone and why there was no time to read her new book or to motor with Mrs. Brown.

The answer is that she had not planned her work wisely. A business man so organizes his work that he can crowd his various appointments into the day. But most housewives do not plan ahead as men do. If they would only learn to do it, there would be leisure hours in every day to spend out-of-doors in the summer or with friends in the winter; and, occasionally, whole days to go on shopping trips, to do a lot of sewing, to visit the children's school, or to accomplish some of the many other things that pile up for a busy homemaker.

A Servel is the first aid to good planning. With one in your kitchen you can prepare luncheon for the school children and get almost everything ready for dinner while you are clearing away breakfast, and even do some things for the next day's meals. Then you can have the whole day free to spend as you like. Even if you are unexpectedly called away for overnight, you need not worry, for everything is ready; and if you have a "well-brought-up" family, they will rise to the occasion and put on the finishing touches.

When there is illness in the family, Servel again proves a friend in need. It will keep a supply of cool, nutritious beverages, rich, chilled bouillons, soft, creamy custards that "slip down" easily, or ice-cold sherbets to satisfy the fever patient's craving.

Here are some suggested menus for your "Day Off":

For Summer-Time

CHILDREN'S LUNCHEON

Deviled Egg Salad with
*Frozen Roquefort Dressing
Graham Bread and Butter
Stewed Rhubarb
Milk or Cold Cocoa

DINNER

*Chicken and Ham Mousse
Creamed Potatoes Baked Corn
*Jellied Vegetable Salad
*Chocolate Ice Cream
Sponge Cake
Coffee

For a Winter Day

CHILDREN'S LUNCHEON

Tomato Soup (to be heated)
Minced Ham-and-Egg Sandwiches
Baked Cup Custard
Cocoa Cookies

DINNER

Chicken Pot Pie
Sweet Potato Soufflé
Creamed Peas
*Pecan Salad with
*Tropical Dressing
*Prune Cream Cakes
Coffee

More Dinner Menus

Cream of Corn Soup
Jellied Veal Loaf
Potatoes au gratin
Cucumber Salad
with *Frozen Cream Dressing
*Macaroon Parfait

Chilled Grapefruit
*Cold Fish Platter
Scalloped Potatoes
Lettuce Salad
with French Dressing
*Coffee Ice Cream

**Recipe in front of book.*

Our Discoveries

While working with our Servel we have learned so many things which we want you to know! Perhaps you have made some of these discoveries for yourself—and you will make many more as you use your Servel.

We have discovered that you can:

O·U·R D·I·S·C·O·V·E·R·I·E·S

1. *Freeze ginger ale in the refrigerator trays.* A few cubes add zest to almost any cold beverage.

2. *Pour pure grape juice into the trays* (without partitions) and freeze to a mush. This, garnished with a sprig of mint, makes a delicious appetizer to serve as the first course at luncheon or dinner.

3. *Freeze lemon juice and water unsweetened, to use in iced tea.* These cubes serve two purposes—they chill, and they add just enough lemon flavor to give the tea a delicious tang.

4. *Color a tray of water with pure vegetable coloring* and use these frozen cubes in iced drinks. They add interest to a glass of plain lemonade.

5. *Mix the coffee left over from breakfast with as much whipped and sweetened cream,* and freeze it to a mush. This makes delicious Café Frappé for dinner. Serve in sherbet glasses and top with sweetened and flavored whipped cream.

6. *Freeze desserts in small fancy molds* instead of refrigerator trays. This adds variety to the family's favorite dessert.

7. *Keep cream soups and soup stocks* for a week to ten days in the coldest part of Servel.

8. *Keep tomatoes, peaches, pears and plums in perfect condition* in Servel for one to two weeks, depending on their ripeness when you put them in.

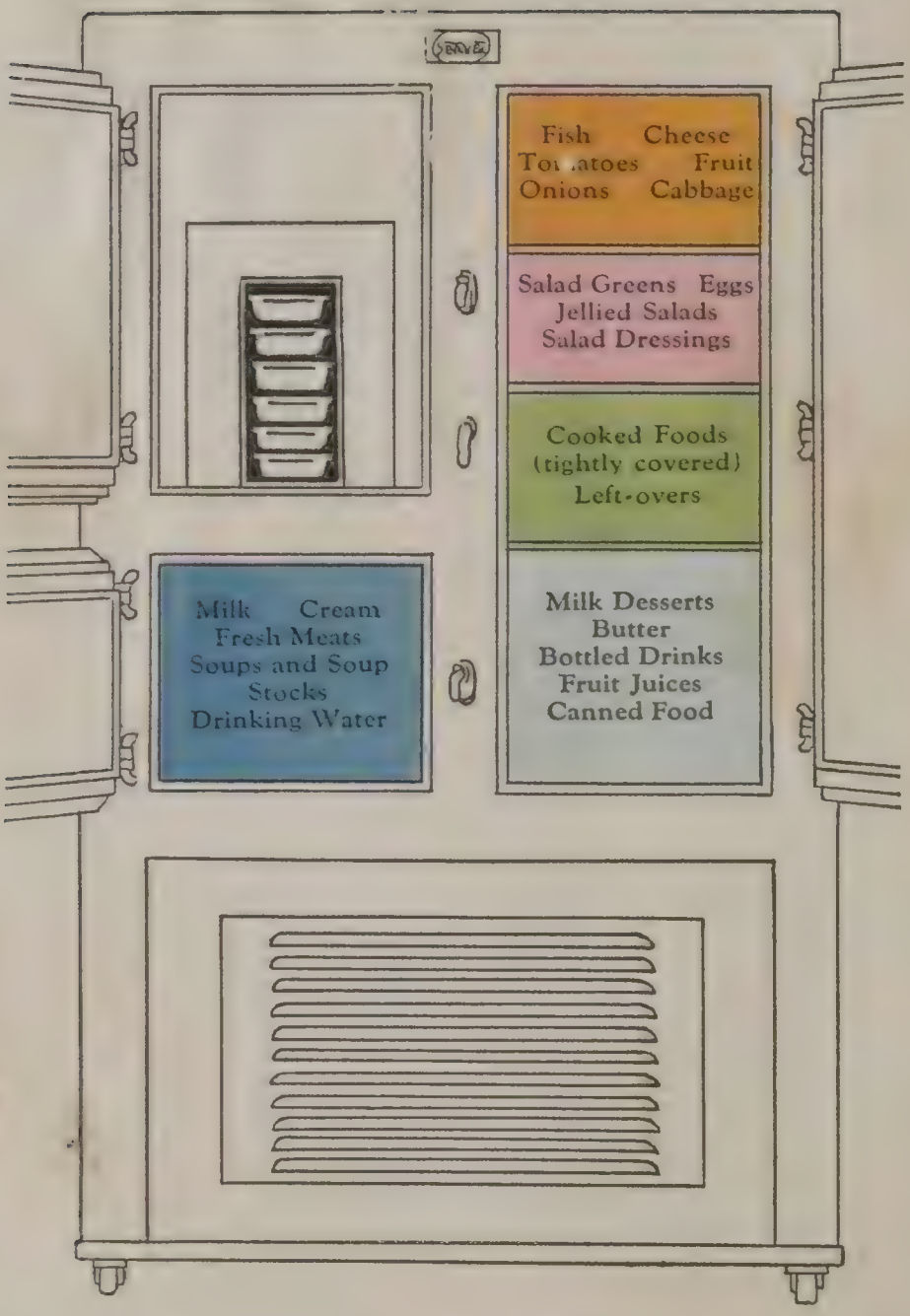
9. *Keep lettuce crisp and unspotted* for several days by wrapping in a paper bag; or you can use a cheesecloth bag—but in that case you must wet the cloth each day.

10. *Keep pimientoes, which have been opened and turned into a bowl,* for a week without molding. Cheese and lemons which usually mold readily keep even longer.

11. *Keep cut flowers fresh much longer* than usual by putting them into the Servel each night.

12. *Freshen green vegetables, which have come from the market slightly wilted,* by keeping them in a bowl of cold water in the Servel for several hours.

13. *Keep left-over vegetables, meat and so on,* for days in Servel if you put them away in a tightly covered dish. (All previously cooked foods should be carefully covered.)



Loading your SERVEL

LOADING INSTRUCTIONS

WHETHER you have the kind of refrigerator shown on the opposite page or the kind which has the chilling compartment above the food shelves you have to remember one thing: *cold air drops and warm air rises.*

The air chilled in the freezing unit circulates through the food compartment and back again to the freezing unit. In its course it chills the foods with which it comes in contact, taking up from them both heat and odors. For this reason you must store foodstuffs according to the delicacy of their flavors as well as according to their keeping qualities. Such strong flavored fruits and vegetables as cabbage, bananas and cantaloupe should be kept in the warmest section because from there the air goes back to be deodorized and chilled before passing over the food again.

Milk, cream, soups, and fresh meat should be kept in the very coldest position—that directly under the ice compartment. Butter, too, in a tightly covered container, should be given as cold a place as possible. Lack of space in *your* particular refrigerator may sometimes make it impossible to follow this chart to the letter. In that case choose next coldest position.

OPERATING INSTRUCTIONS

(If Servel is installed in your old refrigerator the water will run out the regular drain.)

DEFROSTING

When the chilling tank is so covered with ice as to interfere with the freezing chamber covers, shut off the electricity in the evening. This will stop all operation and let the ice melt. In the morning turn on the electricity and empty the pan that catches the melted ice.

OILING

Every month oil the machine in four places—two at opposite ends of the motor and two on the fan bearings. Use automobile crank case oil and *shut off the electricity while oiling.*

For any other service, call the local Servel man.

THE SERVEL CORPORATION
51 EAST 42ND STREET, NEW YORK

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You may choose your SERVEL *from*
a wide range of models,
or Servelize your own refrigerator.

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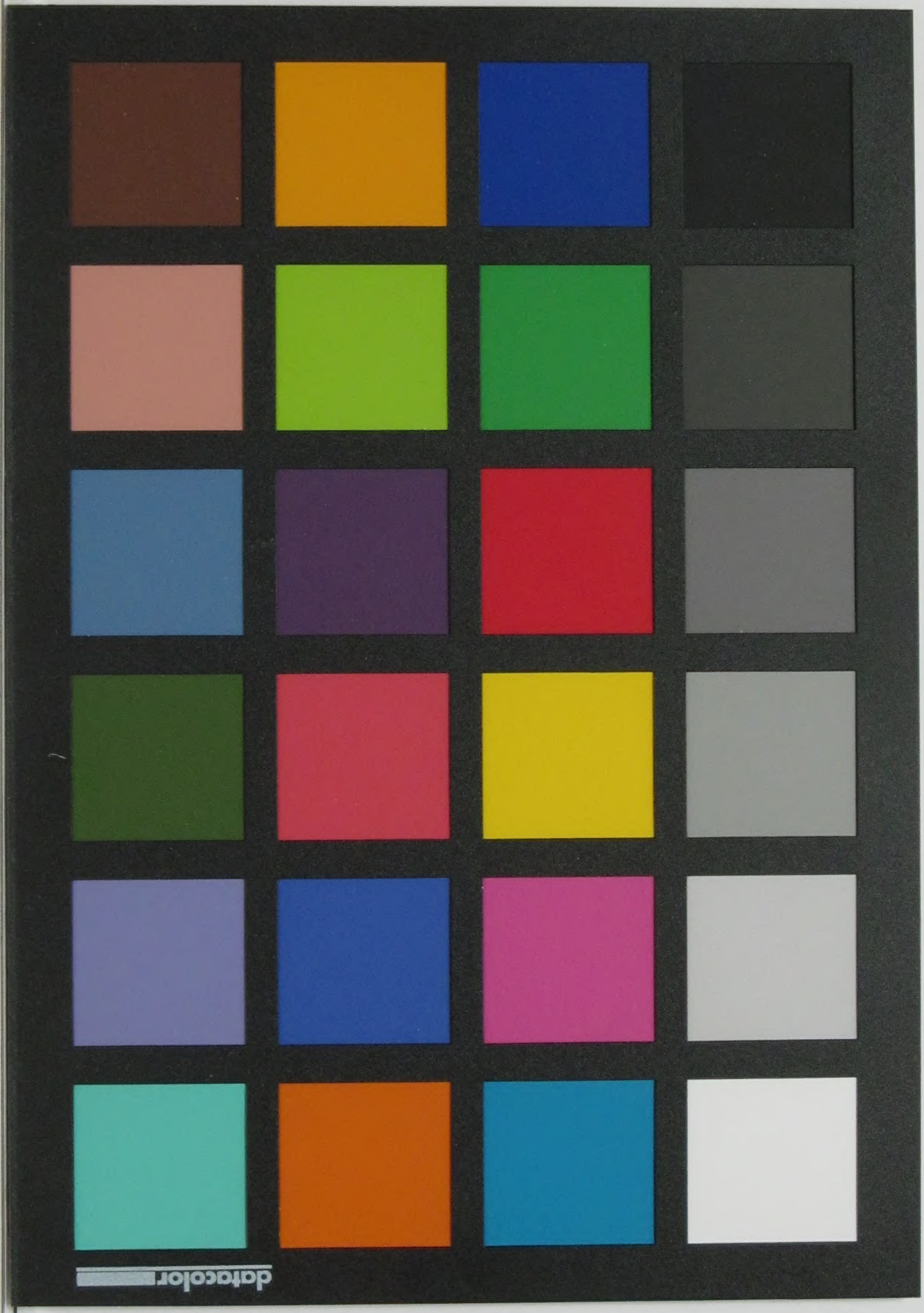
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